

## Exclusive Chambers THERMOWELL Directions

**IMPORTANT.** Kettle must be covered with tight-fitting lid and Thermowell must be covered with Thermowell lid during "gas on" and "retained heat" periods.

### DO NOT PREHEAT "THERMOWELL"

FOOD	GAS ON FULL (Food must be brought to good brisk boil)	RETAINED HEAT (Gas turned off completely)
<b>Fresh Meats and Poultry</b>		
Beef.....		
Chicken.....		
Corned Beef.....		
Irish Stew.....	In 1 to 2 cups water 15 to 25 minutes	2 to 4 hours or longer
Lamb.....		
Mutton.....		
Pork.....		
Veal.....		
<b>Cured Meats</b>		
Corned Beef.....		
Smoked Ham.....	In 2 to 4 cups water 20 to 30 minutes	3 to 5 hours or longer
Pickled Tongue.....		
Smoked Tongue.....		
<b>Vegetables (Ordinary Fresh)</b>		
Cabbage.....		
Carrots.....		
Cauliflower.....		
Onions.....		
Paranips.....		
Potatoes.....	In 1/4 to 1 cup water Approx. 10 minutes	30 minutes or longer
Squash.....		
Yams.....		
Asparagus.....		
Brussels Sprouts.....		
Corn.....		
Spinach.....		
Tomatoes.....		
Beets.....	(No water) Approx. 10 min.	15 to 30 minutes or longer
String Beans.....	In 1/4 to 1 cup water 10 to 20 minutes	30 to 60 minutes or longer
<b>Vegetables (Frozen)</b>		
Do NOT thaw.....	In 1/4 to 1/2 cup water Approx. 10 minutes	15 to 30 minutes or longer
<b>Vegetables (Dried)</b>		
Beans (navy, pinto, etc.).....	3 times as much water as food Approx. 30 minutes	
Lentils.....	20 to 25 minutes	2 to 5 hours or longer
Split Peas.....		
<b>Cereals</b>		
Cream of Wheat.....		
Farina.....		
Grits.....		
Many Baby Foods.....	Approx. 10 minutes	
Matmeal.....	Use amount of water specified on package	30 minutes or longer
Rice.....		
Wheatena.....		
<b>Meats</b>		
Corn Meal Mush.....	Approx. 10 minutes	
Rice.....	3 times as much water as food (For dry boiled rice, use only 2 times as much water as rice)	20 to 30 minutes or longer
<b>Soups</b>		
Fresh Vegetable.....	15 to 20 minutes	
Dried Vegetable (bean, lentil, etc.).....	Approx. 30 minutes	30 minutes or longer
Meat or Poultry Stock.....	Approx. 30 minutes	2 to 3 hours or longer
<b>Fruits (Fresh)</b>		
Apples.....		
Peaches.....	In 1/4 to 1/2 cup water Approx. 10 minutes	15 to 30 minutes or longer
Pineapple.....		
<b>Fruits (Dried)</b>		
Dried Apricots.....	Cover with water	
Dried Peaches.....	Approx. 10 minutes	30 minutes or longer
Dried Prunes.....	(not necessary to soak)	
<b>Boston Brown Bread</b>		
Steamed Puddings.....	30 to 45 minutes	2 1/2 to 5 hours or longer
(Use Thermowell Double Boiler. For large quantities, use Oven same way)		

**USE LESS WATER.** Because gas burns only a fraction of the complete cooking time, it is not necessary to allow for large quantities of escaping steam. Only about 1/2 cup liquid is ample for evaporation for each 10 minutes of "gas-on" time in the Thermowell. Foods with large water or fat content require even less liquid. When roasting "with the gas turned off" in the Chambers Oven, it is customary to add no water at all to fat cuts, and only 1/2 to 1 cup to tough, lean meat or poultry.

**COOK SEVERAL FOODS TOGETHER IN "THERMOWELL."** Rice, prunes and carrots cook together with a minimum of gas and labor in the triple kettles. They require only 10 minutes of gas, and can stay in the Thermowell long past their cooking periods.

**ADD VEGETABLES 10 MINUTES BEFORE TURNING OFF GAS IN OVEN OR "THERMOWELL."** When cooking the average quantity of vegetables, such as potatoes, carrots and small- to medium-sized onions, around a pot roast in the Thermowell or roast in the Chambers Oven, start the meat, and then add the vegetables only 10 minutes before turning off the gas to "cook with the gas turned off." Vegetables can then remain in the kettle or roaster until time to remove the meat, or longer, and still be firm and tasty.

**ELIMINATE POT-WATCHING WITH RETAINED-HEAT COOKERY.** Given on this chart are approximate minimum cooking times, but wherever "or longer" appears in the "Retained Heat" column, it is not necessary to remove food when done. Nothing can burn or scorch after the gas has been turned off, and not too much extra "retained heat," but how little "gas on" is the important factor. Some users prefer to remove from the Thermowell approximately when done; fresh or dried apricots, apples and prunes retain their bright color.

**IMPORTANT:** When foods are cooked by oven heat control entirely, and not on "retained heat," they must be removed when done.

**FOR MAXIMUM HEAT RETENTION,** fill the Oven as full as possible. See cook book for suggested Oven meats. Put Thermowell kettles of vegetables, dried fruit or soup into the Oven with a roast, 10 to 20 minutes before turning off the gas (use "gas on" specified for the Thermowell). Remove with the roast. The more food there is in the Oven to absorb heat in the first place, the better will be the heat retention.

**KETTLES FOR "THERMOWELL."** Any kettle with a tight-fitting lid that will fit in the Thermowell and permit light closing of Thermowell lid can be used. There are very convenient utensils, however, especially made to multiply the efficiency of your range.

**No. 60. Thermowell Utensil** has 7-quart single kettle, plus pan that fits into upper part of large kettle for waterless vegetable and fruit cooking, for puddings, etc. Also available is deep, 1-quart insert that clamps into large kettle lid to make another type of double boiler.

**No. 90. Twin Thermowell Utensil** has two 3-quart sections; is ideal for soups and pot roasts for the small family; holds enough potato and another vegetable for the larger family.

**No. 100. Triple Thermowell Utensil** has three 2-quart sections; makes it possible to cook three foods at once in separate kettles. Not necessary to use all three sections at once.

*These fine aluminum kettles can be ordered from any Chambers Range dealer.*

**EXCLUSIVE CHAMBERS "THERMOBAKER"** makes an extra oven of the Thermowell. Ideal for small quantities of quick breads, baked potatoes, an 8-inch pie, casserole foods, including baked meat, fish and fowl.

**PREHEAT "THERMOWELL" 5 MINUTES FOR PASTRY.**

**DO NOT PREHEAT "THERMOWELL" FOR CASSEROLE FOODS** in Thermobaker.

**BISCUITS, CORN BREAD, SHORTCAKE, ETC.** (For about 4 1/2 cups ingredients) preheat 5 min.—"gas on" 8 to 10 min.—"retained heat" 5 min. (For about 2 1/2 cups ingredients) preheat 5 min.—"gas on" 12 to 15 min.—"retained heat" 10 to 15 min.

**PIE**—Preheat 5 min.—"gas on" about 15 min.—"retained heat" 30 min. or longer.

**BAKED POTATOES**—NO preheat—"gas on" 20 to 30 min.—"retained heat" 30 to 60 min. or longer.

**CASSEROLE DISHES**—NO preheat—"gas on" 15 to 20 min.—"retained heat" 1/2 to 2 hrs. or longer.

Pastries should have risen and begun to brown lightly when gas is turned off for retained heat cooking. Foods in casserole should be bubbling or sizzling slightly before gas is turned off. Gas should be turned on FULL.

**TO LIGHT "IN-A-TOP" BROILER AND GRIDDLE,** open the Broiler by turning handle at left end of range; turn on gas, and touch lighted match to bottom of burner. Preheat Broiler 5 to 15 minutes, with Sizzling Platter in high position, for most broiler and griddle cooking.

**ADJUST HEIGHT OF SIZZLING PLATTER** by turning small handle on front of range at right of Broiler.

**DO NOT TEMPER GRIDDLE.** Simply wash it, grease it lightly for most foods, and use as you would any separate griddle or frying pan. Preheat about 5 minutes for most foods, until drop of water dances on it. Turn gas down slightly (or lower Sizzling Platter underneath) if necessary to maintain correct temperature. Use Broiler and Griddle at same time. Be sure grease tray is in place in back of broiler box when using Griddle.

**WIPE GRIDDLE CLEAN BEFORE LIGHTING BROILER BURNER** to prevent burned-in spots. After use, pour water on WARM Griddle for soak period; remove water with paper or cloth for final washing (and scouring if necessary). Griddle lifts out to be washed with pots and pans; should be kept clean exactly the same way.

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# Time, Temperature & Retained Heat Chart for Chambers OVEN ("C" Models)

"COOK WITH THE GAS TURNED OFF"

**USE ANY RELIABLE RECIPE.** If food is not specifically listed on this chart, select a similar food and follow the time and temperature given.

**COOK BY STRAIGHT OVEN HEAT CONTROL IF YOU WISH.** Your Chambers Range will cook beautifully "with the gas turned on," too.

**TO LIGHT THE OVEN,** set the Oven Heat Control (thermostat) to the required temperature. Turn the gas on FULL, and light Oven. Always keep the Oven gas turned on FULL; if the Heat Control automatically shuts off the gas, turn it on again. When the required temperature is reached, turn the gas off, putting food into Oven; this is called "preheat."

**TO SEAR IN OVEN,** place roast into preheated Oven and leave uncovered 10 to 20 minutes, or until meat begins to brown; add  $\frac{1}{2}$  cup liquid if meat is lean or tough (tender cuts should require NO liquid); cover, continue browning gas until roast (uncovered and covered) until full "sear" is obtained; then turn gas off, remove meat, and drain off fat. (If meat is covered with fat, it will be browned, but waterless roasting WITH lid on roaster minimizes splatter that may occur with fat meat.)

**TO SEAR ON COOKING TOP,** brown meat in bottom of roaster over top burner. Add  $\frac{1}{2}$  cup liquid if meat is lean or tough, or if large amount of gravy is desired; cover; place in preheated Oven, and follow this chart for "gas on" and "retained heat." This method is recommended for small roasts with vegetables cooked around them in the roaster.

**ADD VEGETABLES** 10 to 15 minutes before turning off gas.

**FOR BONED AND ROLLED ROASTS,** increase "gas on" time given below 1 to 2 minutes per pound of meat; increase "retained heat" 5 minutes per pound.

Anything you always have started in a cold oven in other equipment, can be started in a cold Chambers Oven. The following instructions, however, are based on preheating the Oven.

**REMOVE WHEN DONE,** foods listed below that do NOT have "or longer" printed after the time given under "Retained Heat."

**AT ALTITUDES OVER 3000 FEET,** increase "gas on" and "retained heat" 10 percent for each thousand feet over 3000; increase liquid slightly. Consult local authorities for corrections in pastry recipes.

## PREHEAT OVEN 10 MINUTES FOR EVERY FOOD ON CHART BELOW

FOOD	HEAT CONTROL SETTING	GAS ON FULL with Food in Oven	RETAINED HEAT (Gas Off Completely)
<b>ROASTS (MEAT AND POULTRY)</b>			
1 to 2 pounds	500	15 minutes	1 to $1\frac{1}{2}$ hours or longer
3 to 4 pounds	500	20 minutes	45 minutes
Beef (Rare)	500	20 minutes	1 $\frac{1}{4}$ hours
Beef (Medium)	500	20 minutes	2 hours or longer
Beef (Well Done)	500	20 minutes	30 minutes a pound or longer
Game (Rare)	500	20 minutes	15 minutes a pound
Game (Medium)	500	20 minutes	30 minutes a pound or longer
Lamb (Well Done)	500	20 minutes	30 minutes a pound or longer
Mutton	500	20 minutes	30 minutes a pound or longer
Pork	500	20 minutes	30 minutes a pound or longer
Poultry	500	20 minutes	20 minutes a pound or longer
Veal	500	20 minutes	30 minutes a pound or longer
<b>LARGER ROASTS (MEAT AND POULTRY)</b>			
Rare	500	30 minutes	12 minutes a pound
Medium	500	30 minutes	15 minutes a pound
Well Done	500	30 minutes	20 minutes a pound or longer
8 to 10 pounds	500	35 minutes	15 minutes a pound
Well Done	500	35 minutes	20 minutes a pound or longer
12 to 15 pounds	500	45 minutes	3 to 4 hours or longer; relight gas and burn for 10 or 15 minutes; cook on retained heat 2 hours or longer
Over 15 pounds	500	45 minutes	
<b>BAKED POTATOES</b>			
Small	500	15 minutes	20 minutes or longer
Medium	500	20 minutes	30 minutes or longer
Large	500	20 minutes	40 minutes or longer
<b>CASSEROLE DISHES, ETC.</b>			
Casserole Uncooked Food	500	15 to 20 minutes	$1\frac{1}{2}$ to 2 hours or longer
Scalloped Dish	450	15 minutes	1 hour or longer
Potatoes au Gratin	500	12 minutes	1 hour or longer
Baked Beans	500	20 to 30 minutes	2 to 3 hours or longer
(Boil dry beans in thermowell in 3 hours as much water as food; add salt, butter, sugar, and season; bake per above timing.)			
of gas and 2 hours of retained heat; relight gas and burn for 10 or 15 minutes; cook on retained heat 2 hours or longer			
FISH	450 to 500	20 minutes	20 to 60 minutes or longer (until greases begin to fry)
<b>BREAD, BISCUIT, ETC.</b>			
Bread, Yeast	350	45 to 60 minutes	
Baking Powder Biscuit	450	12 to 15 minutes	
Corn Bread	400	20 to 35 minutes	
Ginger Bread	350	35 minutes	
Yeast Biscuit	400	20 minutes	
Muffins	400	25 minutes	
Pop-Overs	450	15 to 20 minutes	25 minutes
<b>COOKIES</b>			
Vanilla Cookies	400	10 minutes	
Drop Bran Cookies	400	12 minutes	
Molasses Cookies	375	15 minutes	
<b>CAKES</b>			
Plain Cake (Sheet or Cup)	375	30 minutes	
Loaf Cake	350	45 to 60 minutes	
Layer Cake	375	20 to 30 minutes	
Fruit Cake (1 to 2 lb.)	325	45 minutes	1 hour or longer
Fruit Cake (3 $\frac{1}{2}$ to 5 lb.)	325	1 hour	2 hours or longer
Sponge Cake	325	1 to $1\frac{1}{4}$ hours	
Angel Food Cake	300	1 to $1\frac{1}{4}$ hours	
<b>PIES</b>			
Pastry Shell	425	15 minutes	
Apple Pie	425	35 to 45 minutes	
Cherry Pie	425	35 to 45 minutes	
Gooseberry Pie	425	35 to 45 minutes	
Open Cross Pie	425	20 minutes	
Rhubarb Pie	425	35 to 45 minutes	
Pumpkin Pie	450	25 minutes	30 min. or longer
Custard Pie	450	20 minutes	30 minutes
<b>CUSTARDS, ETC.</b>			
Meringue	350	15 minutes	
Puff Paste (Cream Puffs)	450	15 minutes	20 minutes
Individual Custards	325	40 minutes	
Large 1-Quart Custards	350	30 minutes	25 minutes

Set custard pans in pan of warm water.